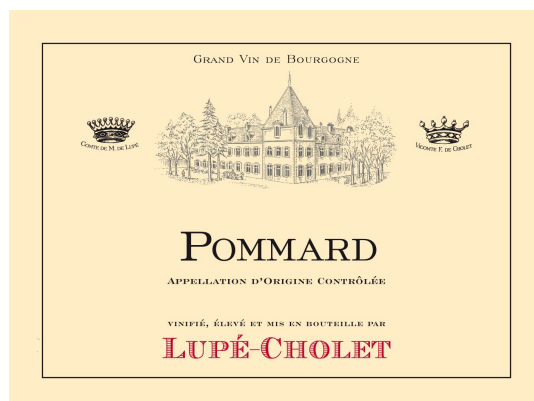




DOMAINE  
**LUPÉ-CHOLET**  
depuis 1903



***Area of production and geology***

The vineyard is situated on the territory of the village of Pommard, Côte de Beaune. The soils are brown to red lime on hard limestone, on the lower slopes.

***Grape variety***

100% Pinot Noir.

***Vinification***

The grapes are picked manually into 30-odd kilogram harvesting crates and transported as quickly as possible to the winery, so as to avoid heat, rain, or bruising of the grapes. The contents of the cases then go through the sorting table, to get rid of stones, leaves, green bunches (verjux), etc... According to the nature of the vintage, 85 to 100% of the harvest is destemmed so as to avoid excessive bitterness from the stalks. Fermentation with maceration then goes on for 15 to 20 days in conical vats equipped with radiators for thermoregulation. This allows control of fermentation temperatures and has direct influence on aromas and colour extraction. Finally, gentle pressing makes way for the breeding and elegance of the wine.

***Maturation***

The wines are barrelled for 15 to 20 months, according to vintage, in oak casks, of which 20 to 40 % are new, with a variety of origins of wood : Tronçais, Nevers, Vosges, Burgundy. Maturation in new casks brings the fragrances and tannin of the wood, and also, via its porosity, limited natural oxygenation helping favourable maturation of the wine. Whilst the wine is maturing, it is regularly stirred up (bâtonné), putting the lees back into suspension, bringing more fatness and roundness. Racking takes place prior to bottling, with no fining, just light filtration, preserving the natural riches of the appellation.

***Tasting notes***

Pretty ruby red colour with a cherry hue. At first, its nose is delicately smoky and woody, then evolves into notes of raspberry, plum and slight spiciness. The Palate is beautifully soft with well blended but notable tannins, this wine shows some lengthy mineral tastes on well structured plum fruit.

***Gastronomical suggestions***

It will accompany red meats, roast, grilled or stewed ; poultry, mild cheeses. Serve at 17°C.

***Ageing potential***

More than 10 years.